CASARECCIO

HOME OF ITALIAN FOOD

OUR STORY

We are a small family that is passionate about food and cooking. We believe that the happiest meal we could have is the one we cook and share with others. We have always been mesmerized by Italy and its dishes (especially pasta and pizza of course!) and have always wished we could book the next flight there, thus we started trying out homemade recipes in our kitchen in hopes of capturing that original charm. But then one day we decided to make our dream a reality and bring Italy to us. How did we plan to do that? By opening our own cozy place inspired by our favourite country! That is when we got in touch with our Italian friend, Chef Carlo Giovanni to set up a menu made of traditional authentic recipes right from the origin and our friend, Engineer Hany Saeed with his talented interior design team to help us create our own little corner of Italy. And so after many ups and downs, disappointments and joyful moments... here we are with a heart full of pride writing our story and hoping that you are excited to be a part of our family as much as we are.

With love,
Casareccio 's family.

CASARECCIO
HOME OF ITALIAN FOOD

AVOCADO POACHED EGGS

PRIMA COLAZIONE

SCRAMBLED EGGS

FORMAGGIO	*Fluffy Italian style scrambled eggs with cheddar, mozzarella, and parmesan.*	80 EGP
CONTADINO	*Fluffy Italian style scrambled eggs with zucchini, bell peppers, mushrooms, and eggplants.*	60 EGP
PANCETTA	*Fluffy Italian style scrambled eggs with crispy beef bacon.*	70 EGP

All of our scrambled eggs are served with our signature homemade toast and arugula, cherry tomatoes, and parmesan salad.

POACHED EGGS

CASARECCIO	*Poached eggs cooked to perfection on beef carpaccio, carrots, zucchini and balsamic vinegar.*	85 EGP
SALMONE	*Poached eggs cooked to perfection on smoked salmon, arugula, capers and red onions.*	110 EGP
AVOCADO	*Poached eggs cooked to perfection, avocado paste and lettuce.*	75 EGP
RUSTICO	*Poached eggs cooked to perfection on minced beef, mozzarella cheese and mashed potatoes.*	75 EGP

All of our poached eggs are served with hollandaise sauce, our signature homemade toast bread, and grilled vegetables.

All prices are subject to 14% taxes + 12% service.

CASARECCIO OMELET

OMELETS

CAPRINO 80 EGP
A mouthwatering butter fried omelet prepared with goat's caprino cheese packing a much sought after soft creamy taste.

GIARDINO 70 EGP
A butter fried omelet with fresh spinach, mushrooms, and melted cheddar cheese.

CASARECCIO 80 EGP
Lean smoked turkey, and cheddar cheese folded into a flavorsome butter fried omelet.

SALMONE 110 EGP
A butter fried omelet topped with premium fresh smoked salmon, red onions, and capers.

All of our omelets are served with homemade toast bread and baked potatoes with herbs.

All prices are subject to 14% taxes + 12% service.

FRESCO YOGURT
COLAZIONE PERSONALIZZATA

CASARECCIO'S PLATES

FANTASIA DI FORMAGGI 120 EGP

An assortment of premium red and white cheddar, blue cheese, buffalo mozzarella, caprino, and camembert served with fresh homemade bread.

COMPLETO 130 EGP

Beef bacon, omelet and sausages, complimented by red beans, grilled mushrooms, and grilled tomatoes and served with a side of toast, and mashed potatoes.

COLAZIONE PERSONALIZZATA 90 EGP

Perfectly cooked sunny side-up eggs with 3 of your chosen additions, served with homemade bread.
Salami / Tomatoes / Mozzarella / Turkey / Olives
Yellow Cheddar / Bacon / Mushrooms / Red Cheddar /
Colored Peppers

FLORENCE 80 EGP

Sunny side-up eggs cooked with Italian sausages in rich tomato sauce. Served with homemade bread and arugula, cherry tomatoes, and parmesan salad.

PANINI PER LA COLAZIONE 65 EGP

Crunchy egg-coated toast filled with melted mozzarella cheese, sautéed mushrooms, turkey and fresh pesto sauce. Served with fries.

FRESCO YOGURT WITH YOUR CHOICE OF THE BELOW: 65 EGP

Blended with your option of: berries/ strawberry/ banana
Topped with your two choices of:
Muesli/ Rolled Oats/ Mixed Nuts/ Fresh seasonal fruits/
Chocolate chips/ Corn flakes

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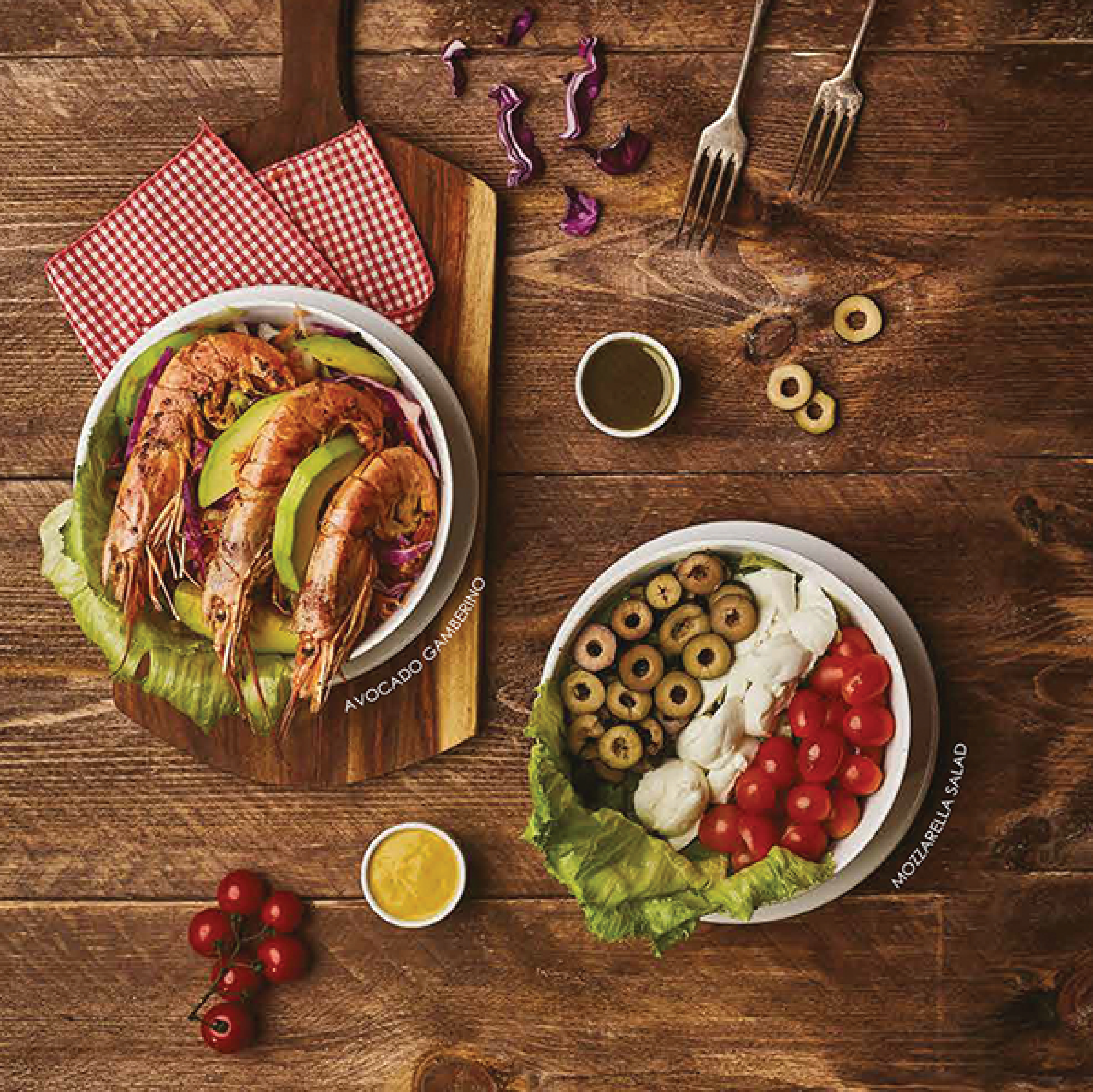
AVOCADO GAMBERINO
MOZZARELLA SALAD

INSALATA

PENZANELLA *A garden-fresh salad made with mixed greens, tomatoes, onions, cucumbers, capers, fresh basil, and crispy bread.*	*70 EGP*
DI RINFORZO *A garden-fresh salad made with cauliflower, bell peppers, green olives, capers, cucumber, and anchovy.*	*75 EGP*
MOZZARELLA *A garden-fresh salad made with mixed greens, cherry tomatoes, buffalo mozzarella, black olives, and basil.*	*85 EGP*
CASARECCIO *A garden-fresh salad made with arugula, cherry tomatoes, smoked beef bacon, parmesan cheese, and whole nuts.*	*85 EGP*
CONTADINO *A garden-fresh salad made with mixed greens, tomatoes, corn, bell peppers, black olives, grilled chicken and parmesan cheese.*	*85 EGP*
RUSTICO *A garden-fresh salad made with arugula, cherry tomatoes, mushrooms, grilled beef strips, parmesan cheese, and crispy bread.*	*90 EGP*
FANTASIA *A garden-fresh salad made with mixed greens, tomatoes, onions, capers, green olives, corn, a boiled egg, and tuna.*	*80 EGP*
SALMONE *A garden-fresh salad made with arugula, cherry tomatoes, onions, capers, black olives, smoked salmon, and crispy bread.*	*140 EGP*
AVOCADO GAMBERINO *A garden-fresh salad made with lettuce, red cabbage, sweet corn, avocado and grilled whole jumbo shrimps.*	*145 EGP*

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BURRATA
PATÈ DI FEGATO

ANTIPASTO

CAPRESE *Homemade buffalo mozzarella and fresh tomatoes drizzled with pesto sauce.*	85 EGP
BURRATA *Fresh cheese with a creamy acidic center that oozes once you cut it. Served with crunchy toast.*	130 EGP
PARMIGANA DI MELANZANE *Baked crispy eggplant with fresh marinara sauce and melted buffalo mozzarella*	80 EGP
PEPERONATA *Mixed vegetables sauté cooked in marinara sauce and served on crispy bread with a sprinkle of parmesan on top.*	70 EGP
CARPACCIO *The heart of a filleto marinated 24 hours, thinly cut, and served with arugula, cherry tomatoes, and parmesan cheese.*	90 EGP
PATÉ DI FEGATO *Homemade chicken liver like you have never tasted before. Cut into chunks, cooked with onions, balsamic vinegar and black olives, and served with crispy bread.*	75 EGP
SUPPLI *Three fried rice balls with tomato sauce, green peas, and a heart of melted mozzarella.*	65 EGP
CROCCHETTE DI PATATE *Three pieces of fried homemade potato croquettes with a heart of melted mozzarella.*	75 EGP

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FRITTO MISTO ITALIANO *Mixed vegetables dipped in a crispy tempura batter, and fried.*	*70 EGP*
ALI DI POLLO ALLA DIAVOLA *Chicken wings with a spicy buffalo sauce.*	*80 EGP*
CROSTINI DI SALMONE *Fresh toast bread topped with smoked salmon, capers, onions, and our special sauce.*	*110 EGP*
GAMBERI AL FORMAGGIO *Crispy shrimps in a pool of creamy Italian blue cheese.*	*110 EGP*
POLIPO CROCCANTE *Marinated octopus dipped in a crispy tempura batter then fried.*	*95 EGP*
PIZZA FRITTA *Fried bites of pizza dough filled with melted mozzarella, served with homemade tomato sauce.*	*65 EGP*

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CASARECCIO SOUP
LASAGNA SOUP

BRUSCHETTA

Toast bread topped with the freshest ingredients.

POMODORO *Scrumptious toast bread topped with tomato, basil, garlic, and a sprinkle of parmesan.*	*35 EGP*
CAPRESE *Scrumptious toast bread topped with tomatoes, buffalo mozzarella, basil, and garlic.*	*40 EGP*
CASARECCIO *Scrumptious toast bread topped with buffalo mozzarella, anchovy, and garlic.*	*45 EGP*
PÂTÉ DI OLIVE *Scrumptious toast bread topped with olives paste, and melted mozzarella cheese.*	*40 EGP*

MINESTRE

CASARECCIO *A bowl of bubbly cream of potatoes, corn and carrots soup.*	*48 EGP*
MINESTRONE *A bowl of bubbly potato, carrots, zucchini, sweet potato, green peas, and pasta soup.*	*48 EGP*
POLLO *A bowl of bubbly cream of chicken soup.*	*60 EGP*
POMODORO *A bowl of bubbly cream of tomato soup.*	*48 EGP*
FUNGHI *A bowl of bubbly cream of mushroom soup.*	*55 EGP*
LASAGNA *A bowl of bubbly tomato based soup with minced beef, fresh bite-sized lasagna sheets, and mozzarella cheese.*	*60 EGP*

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LASAGNA VEGETARIANA
RAVIOLI AI FRUTTI DI MARE

CASARECCIO'S HOMEMADE PASTA

We guarantee you a marvelous experience with our fresh homemade pasta that will just melt in your mouth, making you crave more with every bite. Our pasta is made from scratch in our kitchen, smothered in the finest ingredients and served to your table hot and full of flavor!

LASAGNA *Layered homemade lasagna pasta with traditional Italian tomato sauce, minced beef, mozzarella, and parmesan cheese.*	*110 EGP*
CANNELLONI *Homemade gooey cannelloni pasta filled with ricotta cheese, spinach, mozzarella, parmesan cheese and béchamel.*	*110 EGP*
RAVIOLI RICOTTA *Homemade ravioli pasta stuffed with creamy ricotta cheese and spinach and topped with traditional Italian tomato sauce.*	*110 EGP*
RAVIOLI CAPRINO *Homemade ravioli pasta stuffed with caprino cheese and mushrooms, and topped with a smooth béchamel.*	*110 EGP*
LASAGNA VEGETARIANA *Layered homemade lasagna pasta with mushrooms, colored peppers, zucchini, eggplants, traditional italian tomato sauce, mozzarella, and parmesan cheese.*	*100 EGP*
RAVIOLI AI FRUTTI DI MARE *Homemade ravioli pasta stuffed with a seafood mix of shrimps, fish fillet, and calamari, tossed in a creamy rich white sauce.*	*140 EGP*

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RIGATONI AL SOLE
RISOTTO AI FUNGHI
SPAGHETTI ALL'ASTICE

TRADITIONAL ITALIAN PASTA

SPAGHETTI AL POMODORO *Spaghetti with rich traditional Italian tomato sauce.*	*65 EGP*
PENNE ALL'ARRABBIATA *Penne tossed in traditional Italian tomato sauce and dry chili flakes.*	*70 EGP*
SPAGHETTI PUTTANESCA *Spaghetti with rich traditional Italian tomato sauce, anchovy, black olives, capers and garlic.*	*95 EGP*
RIGATONI ALLA CARBONARA *Rigatoni with creamy egg sauce, beef bacon, black pepper and cream.*	*95 EGP*
FUSILLI AL SALMONE *Fusilli smothered in delightful cream of fresh salmon and capers.*	*150 EGP*
SPAGHETTI GOLFO DI NAPOLI *Spaghetti in rich traditional tomato sauce with shrimps, calamari, fish fillet, mussels, italian tomato sauce, and cherry tomatoes.*	*150 EGP*
RIGATONI ALL'ORTOLANA *Rigatoni with rich traditional Italian tomato sauce with eggplant, zucchini, bell peppers, and mushrooms.*	*85 EGP*
TAGLIATELLE AL RAGÙ *Tagliatelle topped with rich traditional Italian tomato sauce with minced beef and parmesan cheese.*	*95 EGP*
PENNE ALFREDO *Penne with velvety cream, chicken, mushrooms.*	*85 EGP*

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SPAGHETTI ALL'ASTICE

FUSILLI PESTO 80 EGP
Fusilli with cream of Italian pesto made with fresh basil, parmesan cheese, and nuts.

RIGATONI AL SOLE 110 EGP
Rigatoni with chicken, mushrooms, and sundried tomatoes cream that you will get hooked on from the first bite.

RISOTTO AI GAMBERI 140 EGP
Italian rice with flavorful cream of shrimps topped with shrimps.

RISOTTO AI FUNGHI 110 EGP
Italian rice with flavorful cream of mushrooms and mushrooms.

SPAGHETTI PEPERONCINO GAMBERINO 160 EGP
Spaghetti with splendid luscious red pepper based sauce, served with crispy fried shrimps on top.

SPAGHETTI ALL'ASTICE 540 EGP
Spaghetti with a garlicky sauce with cherry tomatoes and the star of the dish is an exquisite lobster on top.

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PESTO GNOCCHI

DALYA'S HOMEMADE GNOCCHI

Dalya's gnocchi are made with fresh homemade ricotta cheese, flour, and a couple of secret spices.

CHOOSE YOUR FAVORITE SAUCE

SORRENTINA *Fresh gnocchi with rich Italian traditional tomato sauce, parmesan cheese, and mozzarella cheese.*	*110 EGP*
FRUTTI DI MARE *Fresh gnocchi with shrimps, calamari, mussels, fish fillet, italian tomato sauce, and cherry tomatoes.*	*150 EGP*
PESTO *Fresh gnocchi with cream of basil pesto, made from fresh basil, parmesan cheese and nuts.*	*95 EGP*

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POLPETTE E SPAGHETTI

PIZZA

MARGHERITA *Our homemade pizza dough with traditional San Marzano tomato sauce, and fresh mozzarella.*	85 EGP
BUFALINA *Our homemade pizza dough with traditional San Marzano's tomato sauce, and buffalo mozzarella.*	130 EGP
NAPOLI *Our homemade pizza dough with traditional San Marzano's tomato sauce with mozzarella, garlic and anchovy.*	125 EGP
QUATTRO FORMAGGI *Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, blue cheese, white cheddar cheese and goat cheese.*	115 EGP
CAPRICCIOSA *Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, artichokes, turkey, mushrooms and black olives.*	120 EGP
GOLFO DI NAPOLI *Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, calamari, shrimps, mussels, and fillet fish.*	180 EGP
MAMMA GIUSTINA *Our homemade pizza dough with tomato sauce, mozzarella, tuna and onions.*	125 EGP
MARE BELLO *Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, smoked salmon, capers, and onions.*	195 EGP
POLLO FRITTO CON PESTO *Our homemade pizza dough with fresh pesto sauce, fried chicken bites and melted mozzarella.*	140 EGP
POLPETTE E SPAGHETTI *Our homemade pizza dough with traditional San Marzano tomato sauce, melted mozzarella topped with spaghetti in red sauce and wonderfully seasoned meatballs.*	140 EGP

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CASARECCIO
SALSICCE DI CALZONE

DON LIVIO 140 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, goat cheese, arugula, cherry tomatoes and slices of beef Carpaccio.

CASARECCIO 130 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, salami, chicken and black olives.

MILANO 110 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella and salami.

ALFREDO 125 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, chicken and mushrooms.

PIZZA BURRATA 190 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, fresh cherry tomatoes, burrata cheese and ground pepper.

ORTOLANA 95 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, eggplants, bell peppers, zucchini and mushrooms.

DON CARLO 120 EGP
Our homemade pizza dough with traditional San Marzano's tomato sauce, mozzarella, arugula, cherry tomatoes, and parmesan cheese.

FOCACCIA CASARECCIO 130 EGP
Our homemade focaccia dough with olives paste, goat cheese, and sundried tomatoes.

SALSICCE DI CALZONE 130 EGP
Delightful Calzone made from our homemade pizza dough, and filled with traditional San Marzano tomato sauce, Italian sausages, flavorful colored peppers, spicy red pepper and oozing mozzarella cheese.

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SCALOPPINI CON PEPERONI ROSSI

PORTATA PRINCIPALE

CHICKEN

SCALOPPINI AL LIMONE 120 EGP
Chicken scallop with a creamy lemon sauce.

SCALOPPINI GORGONZOLA 130 EGP
Chicken scallop with creamy blue cheese sauce.

DALYA'S QUATTRO STAGIONI 120 EGP
Chicken scallop pan sautéed with.....
oh! We are sorry, it is Dalya's secret recipe so we can't tell you any details, but believe us you will miss out if you don't try it.

ROMANO 120 EGP
Chicken scallop with artichoke smothered in creamy mint sauce.

RIPIENO 140 EGP
Crispy chicken fillet stuffed with beef bacon and mozzarella cheese.

PARMIGIANA DI POLLO 140 EGP
Crispy chicken fillet topped with marinara sauce, melted mozzarella and parmesan cheese.

SCALOPPINI CON PEPERONI ROSSI 120 EGP
Chicken scallop cooked in a rich irresistible red pepper sauce.

POLLO AL CURRY 120 EGP
Chicken scallop with a creamy delicious curry sauce.

All of our main courses are served with your choice of two sides.

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OSSOBUCO

BEEF

TAGLIATA 300 EGP
Tender rib eye sliced and topped with arugula, cherry tomatoes, and parmesan cheese.

PASTICCIO 155 EGP
Cubes of tender beef baked with potatoes, carrots, onions and mushrooms.

POLPETTE AL SUGO 120 EGP
Traditional juicy Italian meatballs in marinara sauce.

OSSOBUCO 280 EGP
Traditional Milanese's style Ossobuco with a delicious cream of onions, carrots and saffron.

SALSICCIA 140 EGP
Grilled beef sausages with Italian seasonings.

MADAGLIONI DON CARLO 195 EGP
Bites of tender beef fillet with creamy artichoke sauce and crispy bacon.

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INVOLTINO SICILIANO

VEAL

SALTIN BOCCA *Veal scallop with smoked turkey, and parmesan cheese cooked in a perfect butter garlic sauce.*	190 EGP
PUTTANESCA *Veal scallop with black olives, capers and anchovy cooked in a rich tomato sauce.*	190 EGP
SCALOPPINI AI LIMONE *Veal scallop cooked to perfection in a creamy lemon sauce.*	180 EGP
PIZZAIOLA *Veal scallop with cherry tomatoes, black olives, parsley, and rich tomato sauce.*	140 EGP
COTOLETTA *Crispy veal pane with a mesmerizing golden crust.*	220 EGP
SCALOPPINI MUSHROOM *Veal scallop cooked with divine mushroom sauce.*	190 EGP
INVOLTINO SICILIANO *Veal rolled with grilled eggplant, and mozzarella cheese topped with rich tomato sauce.*	190 EGP

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RUSPANTE

GRILLS

CHIANINA *T-bone steak with your choice of mushroom sauce or black pepper sauce.*	*310 EGP*
BISTECCA *Rib Eye with your choice of mushroom sauce or black pepper sauce.*	*290 EGP*
COSTINE DI VITTELLO *Veal chops with your choice of mushroom sauce or black pepper sauce.*	*240 EGP*
COSTINE DI AGNELLO *Lamb chops with your choice of mushroom sauce or black pepper sauce.*	*260 EGP*
FILETTO *Juicy beef fillet or fileto with your choice of mushroom sauce or black pepper sauce.*	*270 EGP*
RUSPANTE *Boneless half chicken.*	*150 EGP*

All our grills are marinated with Casareccio's special mixed herbs and extra virgin olive oil, and served with two sides of your choice.

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GAMBERONI CASARECCIO

FISH

SALMONE CROCCANTE *Fresh salmon fillet with a crispy skin topped with garlic lemon butter.*	*270 EGP*
POLIPO ALLA LUCIANA *Octopus cooked in rich tomato sauce with black olives.*	*180 EGP*
FRITTURA DI MARE *Shrimps, calamari, and fish fillet dipped in tempura batter and fried until golden brown.*	*250 EGP*
ACQUA PAZZA *One of a kind juicy fish fillet with cherry tomatoes, potatoes and onions.*	*160 EGP*
GAMBERONI CASARECCIO *Baked jumbo shrimps with our signature Casareccio sauce.*	*280 EGP*
BACCALA' IN UMIDO *Chunks of fish with rich tomato sauce, capers, black olives, and anchovy.*	*170 EGP*

All of our main courses are served with your choice of two sides.

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SALMONE ALLA CREMA DI SPINACIO

COMBO

RIGATONI ALLA GENOVESE CON CARNE *Veal scallop with rigatoni pasta in a traditional onion sauce and cream.*	*220 EGP*
SALMONE ALLA CREMA DI SPINACIO *Fresh salmon fillet cooked to perfection, topped with a splendid creamy spinach sauce with mushrooms and served with a side of white rice.*	*290 EGP*
RISOTTO ASPARAGI E SALMONE *Italian rice with a side of fresh salmon fillet, asparagus and lemon butter.*	*330 EGP*
SPAGHETTI GORGONZOLA E POLLO *Chicken with creamy blue cheese with a side of spaghetti.*	*180 EGP*
SPAGHETTI CON POLPETTE *Homemade juicy traditional meatballs in rich tomato sauce and spaghetti.*	*150 EGP*
PENNE 4 FORMAGGIO E POLLO *Chicken smothered in cream of white cheddar cheese, mozzarella cheese, blue cheese, and parmesan cheese with a side of penne.*	*190 EGP*
FUSILLI CON CREMA DI GAMBERI E GAMBERONI *Grilled jumbo shrimps with garlic butter and fusilli tossed with cream of shrimps.*	*320 EGP*
TAGLIATTELE AI FUNGHI CON SCALOPPINE *Veal scallop with creamy mushroom sauce and a side of tagliatelle.*	*220 EGP*

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CONTORNI

RISO BASMATI *Basmati rice.*	30 EGP
PATATE CASARECCIO *A mix of hand cut fried potatoes, and sweet potatoes.*	40 EGP
PURÉ DI PATATE *Mashed potatoes.*	40 EGP
PATATE AL FORNO *Baked potatoes with mixed herbs.*	40 EGP
VERDURE GRIGLIATE *Mix of grilled vegetables.*	40 EGP
VERDURE IN PADELLA *Mix of sautéed vegetables.*	40 EGP
FUNGHI TRIFOLATI *Sautéed mushrooms.*	50 EGP
PRIMAVERA *Arugula, cherry tomatoes, and parmesan cheese.*	45 EGP
CESTO DI PANE *Signature mix of six pieces of homemade bread baked with delicious flavoured butter*	40 EGP

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BURGERS

Your choice of beef patty in an extraordinary homemade Italian bread.

160 GRAMS (S)
90 EGP

220 GRAMS (M)
120 EGP

280 GRAMS (L)
140 EGP

CHOOSE TWO SAUCES:
Casareccio sauce.
Barbeque sauce.
Mustard sauce.
Mayonnaise sauce.

CHOOSE TWO TOPPINGS:
Mushrooms.
Caramelized onions.
Blue cheese.
Mozzarella cheese.
Beef bacon.

All burgers are served with lettuce, tomatoes, homemade Italian tomato sauce, and a side of fries.

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KIDS' CORNER

PENNE WITH HOMEMADE RED SAUCE OR WHITE SAUCE	*40 EGP*
Extra chicken cubes	*15 EGP*
Extra Bolognese sauce	*25 EGP*
Extra vegetables (mushrooms/ colored peppers/ olives)	*10 EGP*

MARGHERITA KIDZZA (KIDS' PIZZA)	*50 EGP*
Extra chicken/ salami	*15 EGP*
Extra vegetables (mushrooms/ colored peppers/ olives)	*10 EGP*

COMBO MEAL	*80 EGP*
Penne with red sauce or white sauce with one chicken pane and fries	

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CAPRESE

CASARECCIO

PANINI

All our sandwiches are made with homemade fresh baked bread and served with french fries.

RUSTICO	*Juicy beef strips with fresh greens, bell peppers, olives, and Casareccio sauce.*	95 EGP
CAPRESE	*Fresh buffalo mozzarella, tomatoes, and creamy pesto.*	85 EGP
VEGETARIANO	*Grilled eggplants, bell peppers, zucchini, and mozzarella cheese.*	75 EGP
CAPRINO	*Mixed greens, fresh tomatoes, olives, and goat cheese.*	85 EGP
BUONO	*Arugula, smoked salmon, capers, onions, and lemon sauce.*	160 EGP
CONTADINO	*Mixed greens, garlic, grilled chicken, melted mozzarella cheese, and mint sauce.*	90 EGP
CASCATA DI ALFREDO	*Chicken,mushrooms, parmesan, mozzarella, and alfredo sauce waterfall that oozes out once you cut it open.*	95 EGP
CASARECCIO	*Italian meatballs cooked in a traditional tomato sauce and topped with mozzarella cheese.*	100 EGP

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CALZONE NUTELLA

DOLCI

All our desserts are handmade in the house with fresh ingredients.

HOMEMADE ITALIAN GELATO: *-Avocado, chocolate chips, and mint.* *- Bananas, chocolate, and pistachios.*	*70 EGP*
PIZZA NUTELLA *Our traditonal homemade pizza dough topped with melted sweet Nutella and your choice of marshmallows, bananas or mixed nuts.*	*140 EGP*
CALZONE NUTELLA *The famous Italian calzone stuffed with oozing melted Nutella, and your choice of marshmallows, bananas or mixed nuts.*	*160 EGP*
SEMIFREDDO CAFFE *Homemade flavorful ice cream cake with Savoiardi biscuits biscuits, homemade coffee ice cream, chocolate and coffee beans.*	*80 EGP*
SEMIFREDDO DI BOSCO *Homemade flavorful ice cream cake with Savoiardi biscuits biscuits and homemade mixed berries ice cream.*	*80 EGP*
PANZEROTTO *Sweet fried ravioli stuffed with ricotta cheese and chocolate chips.*	*65 EGP*
MOUSSE AL CIOCCOLATO *Homemade chocolate ice mousse.*	*65 EGP*
SALAME AL CIOCCOLATO *Traditional homemade Italian dessert with chocolate, biscuits and mixed nuts. Served with a scoop of vanilla ice cream.*	*90 EGP*
CANNOLI SICILIANI *Three pieces of crispy homemade cones stuffed with ricotta cheese, fresh seasonal fruits, and chocolate chips.*	*100 EGP*

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DOLCE IN TAZZA
FRUTTA PIZZA

TORTA AL FORMAGGIO *Our signature homemade cheesecake that will melt in your mouth. Topped with seasonal fruits or ask for your favourite topping!*	*60 EGP*
TIRAMISU' *Savoiardi biscuits with creamy mascarpone cheese and coffee.*	*100 EGP*
FRUTTA PIZZA *Our traditional homemade pizza dough topped with freshly caramelized seasonal fruits and served with a scoop of ice cream.*	*120 EGP*
DOLCE IN TAZZA *Three small glass shots each filled with a different homemade dessert. Serving tiramisu, cheesecake, and chocolate ice mousse.*	*90 EGP*

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SIGNATURE BLUEBERRY MOCHA
WHITE WINTER

BIBITE

HOT BEVERAGES

ESPRESSO *(Single)*	30 EGP
ESPRESSO *(Double)*	40 EGP
AMERICANO	35 EGP
TURCO TURKISH COFFEE	25 EGP
CAFFE NOCCIOLA HAZELNUT COFFEE	35 EGP
MACCHIATO *Shot of espresso, a dash of steamed milk, and a bit of foam on top.*	35 EGP
NUTELLA COFFEE	45 EGP
CARAMEL COFFEE	45 EGP
IRISH CREAM COFFEE	50 EGP
MAROCCHINO *Shot of espresso, milk foam, and cocoa powder.*	45 EGP
CAPPUCCINO *(Vanilla, Nutella, caramel, cinnamon, or chocolate).*	52 EGP
CAFFE LATTE	48 EGP
SIGNATURE BLUEBERRY MOCHA	50 EGP
HOT CHOCOLATE *(Cinnamon or vanilla).*	55 EGP
WHITE WINTER *Hot white chocolate with caramel sauce.*	65 EGP
TEA *(All flavors).*	25 EGP
INFUSIONS *(Chamomile, anise, mint or hibiscus).*	25 EGP

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SOUR POWER
BERRY REFRESHING
MOUNTAIN DEW SLUSHIE

REFRESHMENTS

SOFT DRINKS	25 EGP
TONIC WATER	30 EGP
SODA WATER	30 EGP
MINERAL WATER *(Small)*	15 EGP
MINERAL WATER *(Large)*	20 EGP
SPARKLING WATER *(Small)*	40 EGP
REDBULL ENERGY DRINK	50 EGP
REDBULL SUGAR FREE	50 EGP

FRESH JUICES

PINEAPPLE / KIWI	50 EGP
BANANA MILK / APPLE / PEACH/ GUAVA / MANGO	43 EGP
POMEGRANATE / STRAWBERRY/ CANTALOUPE	
ORANGE / LEMON	41 EGP
PEACHY DELIGHT *Strawberry and peach juice.*	45 EGP
SUMMERY BREEZE *Minty watermelon juice.*	45 EGP
PURPLE PARADISE *Pomegranate and berries juice.*	55 EGP
LEMONY MELONY *Lemon and cantaloupe juice.*	45 EGP
SWEET SUNRISE *Orange and pineapple juice.*	50 EGP

Juices are available based on
the season as we serve only pure fresh juices.

All prices are subject to 14% taxes + 12% service.

FRAPPUCCINO WITH ICE CREAM

DETOX JUICES

65 EGP

PINKY: *apples, beetroots and carrots.*

FRESH GARDEN: *apples, celery, cucumbers, spinach and lettuce.*

SHINE: *lemon, ginger, apples and carrots.*

SUNNY: *orange, carrots and ginger.*

GREENY: *Lemon, mint and cucumbers.*

COLD BEVERAGES

ICE COFFEE	*40 EGP*
CREAMY COFFEE	*45 EGP*
FRAPPUCCINO WITH ICE CREAM *(Vanilla, Nutella, caramel, or chocolate)*	*58 EGP*
CAFFE LATTE	*50 EGP*
ICED TEA *(Lemon,peach, or mint)*	*45 EGP*
MOJITO *(Pineapple/ Kiwi/ Berries)*	*58 EGP*
ITALIAN SODA *Your choice of strawberry or mixed berries with soda and fresh cream.*	*60 EGP*
COCONUTTY ICED COFFEE *Hazelnut iced coffee with creamy coconut milk.*	*55 EGP*

All prices are subject to 14% taxes + 12% service.

COTTON CLOUDS
ITALIAN SODA

MILKSHAKES

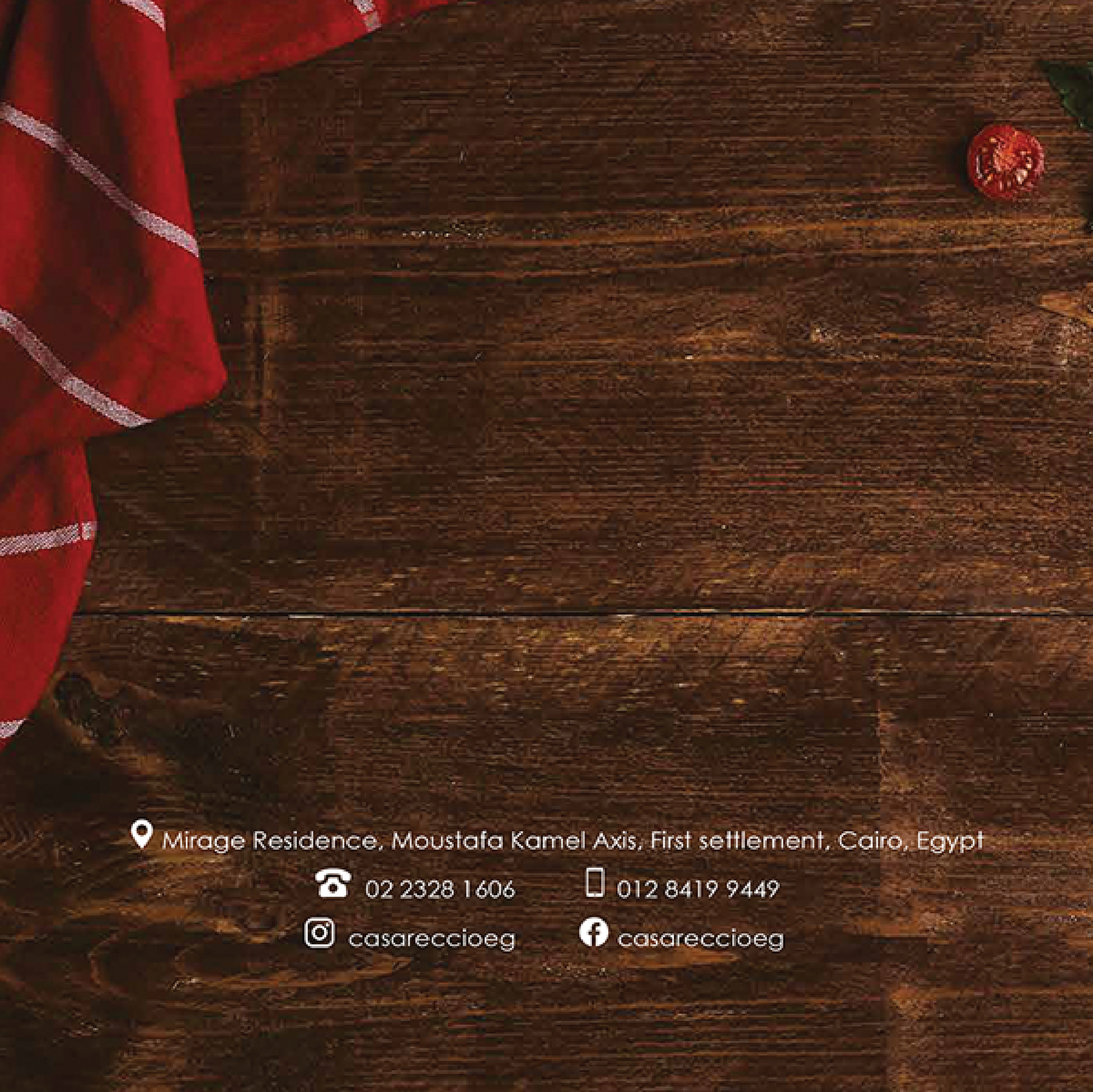
STRAWBERRY / BANANA / MANGO	53 EGP
MARS / SNICKERS / BOUNTY / OREO	60 EGP
CHOCOLATE / VANILLA / CARAMEL	55 EGP
COTTON CLOUDS *Cotton Candy flavoured milkshake.*	58 EGP
CASARECCIO *Tiramisu milkshake made with mascarpone cheese, coffee, and Savogliardi fingers.*	70 EGP
CHEESESHAKE *Creamy strawberry cheesecake milkshake made with cream cheese.*	60 EGP
FANTASTIC MASTIC *Mastic flavoured milkshake.*	58 EGP

SMOOTHIES

STRAWBERRY/ WATERMELON/ MANGO/ CANTALOUPE/ PEACH	45 EGP
LEMON/ LEMON-MINT	40 EGP
PLUM	48 EGP
MOUNTAIN DEW SLUSHIE	35 EGP
CHERRY COLA SLUSHIE	40 EGP
BERRY REFRESHING *Strawberry and basil*	48 EGP
SOUR POWER *Green apple and kiwi*	53 EGP
APPLE PIE *Creamy cinnamony apple smoothie blended with buttery biscuits.*	50 EGP
YOGHURT PLANET *Vanilla yoghurt blended with banana and strawberry.*	50 EGP

All prices are subject to 14% taxes + 12% service.

HOME OF ITALIAN FOOD



📍 Mirage Residence, Moustafa Kamel Axis, First settlement, Cairo, Egypt

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